

PEPPERONI *Grill*
E V E N T S & C A T E R I N G

—||| *Information* |||—

The Details

BOOKING

To reserve your event date on our calendar for full service catering, a \$300 deposit is required. To ensure a successful event, we request that your menu selection & all details, with the exception of the final guest count, be finalized approximately 10 business days prior to the date of your event. Confirmation & final guest count is due 5 business days prior to the event. Because we know that unexpected events may occur, we do allow cancellation prior to confirmation. Upon confirmation, payment arrangements will be made.

SERVICE CHARGE

Our team of professionals spend a great deal of behind-the-scenes time working towards the success of your event. This includes menu creation, walkthroughs, purchasing products, fresh ingredients & kitchen prep. The service charge includes our food handling permits, liquor & food liability insurance, as well as funding the always increasing expense of transportation. It is dependent on many factors such as guest count, menu, service & equipment needs, duration & type of event.

EVENT STAFF

Dressed in black professional attire, our well trained, polite & professional service staff will take care of the set-up, maintenance & break down, following the requirements of your venue. We know their performance is vital to the success of your event, so we hold our staff to a standard of excellence that ensures each & every client experiences the highest level of service. A minimum gratuity of 10% of food & beverage sales is applied. If a different amount is preferred, it is at the discretion of the client.

HIGH QUALITY DISPOSABLES

We stock clear 6 inch appetizer & dessert plates & 9 inch dinner plates. We provide white paper napkins & faux silver forks, knives & spoons. Black or white linen napkins can be provided for an additional \$0.75 per person. Custom colored plates, napkins & plasticware are available upon request & charged at market price. Cake cutting available upon request, for an additional fee, which includes plates, forks, napkins and cutting the cake.

CHINA & FLATWARE

We offer bright white, 10.5 inch round, entrée plates. Your choice of black or white linen napkins are provided with our sterling silver forks, knives & spoons. Price per person is approximately \$7.50. Please inquire for other options. All items are subject to availability. Additional service fees may apply.

See our Rentals Packet for information, more options & pricing.

BAR SERVICE

Our special catering license includes the catering of alcohol. We require 1 bartender per 75 guests. The bartender fee is \$40 per hour with a \$160 minimum, which is billed to the host. This includes 3 hours of service & 1 hour of setup & breakdown. By law, all alcoholic sales will be taxed 13.5% plus local city sales tax. Please see the Bar Pricing & Bar Details pages for more information.

Beverage Stations

priced per person

TEA, WATER & LEMONADE \$2.5
Includes ice, cups & packaged sweetener.

ASSORTED CANNED SODAS & BOTTLED WATER \$3.5

Hors D' Oeuvres

priced per dozen | 4 dozen minimum per item

BEEF TENDERLOIN CROSTINI \$48

SPINACH & ARTICHOKE CROSTINI \$24

BRUSCHETTA CROSTINI \$24

BACON WRAPPED DATES \$36

BACON WRAPPED JALAPEÑOS \$36

SAUSAGE STUFFED MUSHROOMS \$36

SPINACH & ARTICHOKE STUFFED SWEET PEPPERS \$30

HUMMUS & CRUDITÉ IN CUPS \$30

MOZZARELLA CAPRESE SKEWERS \$24

ITALIAN MEATBALLS \$36

WAGYU SLIDERS \$72

SHRIMP COCKTAIL \$36

PORK POT STICKERS \$36

Sides

priced per person

SEASONAL VEGETABLES \$3.5
Broccoli, zucchini, squash & carrots.

MASHED POTATOES \$3.5
Red skin garlic mashed potatoes.

VEGETABLE RISOTTO \$6.5
With spinach, mushroom & sun-dried tomatoes.

The Classic

*Buffet Includes high quality disposable plates, napkins
& silverware, house-made bread & whipped butter.*

\$12 PER PERSON

Salad CHOICE OF ONE

HOUSE SALAD

Mixed greens, shredded carrots, cherry tomatoes, croutons & choice of two dressings. *Gluten free by request.*

CLASSIC CAESAR

Romaine lettuce, croutons, parmesan & caesar dressing. *Gluten free by request.*

Entrées CHOICE OF TWO

SPAGHETTINI

Choice of pomodoro or meat sauce.

HOUSE SPECIALTY LASAGNA

Layers of pasta, akaushi wagyu beef, ricotta, melted mozzarella, pomodoro sauce & Parmesan.

SPICY SAUSAGE RIGATONI

Tossed in spicy vodka sauce. Finished with Parmesan & fresh parsley.

FETTUCCINE ALFREDO

Tossed with house-made creamy alfredo. *Add chicken optional.*

CHICKEN RISOTTO

Italian-style saffron rice, grilled chicken, asparagus & fried artichoke hearts.
Gluten free by request.

GOURMET MAC & CHEESE

Rigatoni, crisp bacon & roma tomatoes in rich cheddar Alfredo, topped with our bread crumbs & baked until golden brown.

CHEESE TORTELLINI

The Premium

*Buffet Includes high quality disposable plates, napkins
& silverware, house-made bread & whipped butter.*

\$17 PER PERSON

Salad CHOICE OF ONE

HOUSE SALAD

Mixed greens, shredded carrots, cherry tomatoes, croutons & choice of two dressings. *Gluten free by request.*

CLASSIC CAESAR

Romaine lettuce, croutons, parmesan & caesar dressing. *Gluten free by request.*

Entrées CHOICE OF TWO

CHICKEN PICCATA

Butterflied breast of chicken lightly dusted, pan-seared, atop spaghetti in a light lemon caper butter.

SPICY VODKA CHICKEN

Grilled chicken, rigatoni, sun-dried tomato, purple onions, mushrooms & crushed red pepper tossed in spicy vodka sauce.

CHICKEN PARMESAN

Lightly breaded, oven baked breast of chicken with spaghetti.

CHICKEN TORTELLINI FLORENTINE

Tri-colored cheese tortellini, sautéed chicken, crisp bacon, in artichoke spinach cream sauce. Fresh tomato-basil garnish.

SHRIMP ALFREDO

Fettuccine & sautéed shrimp tossed with house-made creamy Alfredo.

RIGATONI BOLOGNESE

Italian sausage & beef ragù baked with garlic & herb ricotta & chevré.

SHRIMP SCAMPI +\$1

Spaghetti pasta tossed with sautéed shrimp in a light herbal garlic butter vin-blanc. Finished with fresh parsley & shaved Parmesan.

Bar Pricing

*Choose one of the three bar types below, then select a package.
Package details on the following page.*

HOSTED BAR

Charges are based on a per drink basis reflecting the actual number of drinks poured during the event. The bar tab will be settled after last call. You may place a maximum on your hosted total to ensure there are no surprises.

Together, we'll curate a selection that fits your taste & budget.

HOUSE WINE	\$6 EACH
DOMESTIC BEER	\$5 EACH
IMPORT BEER	\$6 EACH
GOLD COCKTAILS	\$8 EACH
DIAMOND COCKTAILS	\$9 EACH

OPEN BAR

Pricing is per person, based on the total headcount, for 3 hours of service. Additional hours & bartenders can be arranged for an additional fee.

SILVER PACKAGE	\$21.5 PER PERSON
GOLD PACKAGE	\$25.5 PER PERSON
DIAMOND PACKAGE	\$29.5 PER PERSON

CASH BAR

Guests will purchase their own drinks. We'll curate a selection of our most popular items to purchase with cash. The host is responsible for the bartender fee & \$100 bar setup fee that includes our liquor liability insurance & licensing. \$400 minimum spend, if not met, host is responsible for the difference.

HOUSE WINE	\$8 EACH
DOMESTIC BEER	\$6 EACH
IMPORT BEER	\$8 EACH
GOLD COCKTAILS	\$9 EACH
DIAMOND COCKTAILS	\$10 EACH

Bar Details

BAR PACKAGES

See the previous page for pricing.

SILVER

WINE: House Red & White Wine

CHOOSE UP TO 3 BEERS: Michelob Ultra, Bud Light, Coors Original, Stella Artois, Blue Moon or Modelo Especial

GOLD

WINE: House Red & White Wine

CHOOSE UP TO 3 BEERS: Michelob Ultra, Bud Light, Coors Original, Stella Artois, Blue Moon or Modelo Especial

CHOOSE UP TO 3 LIQUORS: Tito's Vodka, Cazadores Blanco Tequila, Bombay Sapphire Gin, Bacardi Silver Rum or Jack Daniel's Whiskey

BASIC MIXER PACKAGE: Coke, Diet Coke, Sprite, Club Soda & 1 juice of choice.

Includes beverage napkins, 9 oz disposable tumbler cups & stir straws.

DIAMOND

WINE: House Red & White Wine

CHOOSE UP TO 4 BEERS: Michelob Ultra, Bud Light, Coors Original, Stella Artois, Blue Moon or Modelo Especial

CHOOSE UP TO 4 LIQUORS: Belvedere Vodka, Espolón Blanco Tequila, Tanqueray Gin, Captain Morgan Rum, Dewars Scotch or Maker's Mark Bourbon

BASIC MIXER PACKAGE: Coke, Diet Coke, Sprite, Club Soda margarita mix, salt, lemons, limes, cherries & 2 juices of choice.

Includes beverage napkins, 9 oz disposable tumbler cups & stir straws.

CHAMPAGNE PACKAGES

Whether it's a celebratory toast or sipping it from the bar, nothing says *Let's Celebrate* like bubbly!

CHAMPAGNE TOAST	\$5 PER PERSON
CHAMPAGNE BAR	\$22 PER BOTTLE
GLASS FLUTE RENTAL	\$4 PER GLASS
DISPOSABLE FLUTES	MARKET PRICE

If you would like us to pour your own Champagne, there is a \$7 corking fee per bottle.

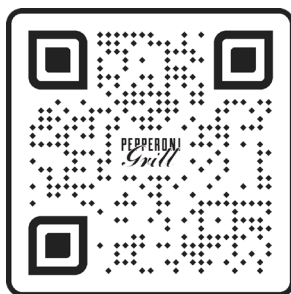


Thank you for your interest in our catering services! We can create customized menus to fit your event, budget & taste.

For questions, quotes & booking,
please contact our Director of Catering:

KACEY TROTTER
405.938.8353
KTROTTER@QSCULINARY.COM

To submit an inquiry, visit our website:
PEPPERONIGRILL.COM/CATERING



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